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Ro Cober Artichoke Dip

1 can artichoke hearts

½ of the marinating liquid from the artichokes, discard the other half

½ cup parmesan cheese

1 cup mozzarella

1 cup mayonnaise

3 cloves garlic, minced

Mix all together in a baking dish. Bake at 350F for 20 minutes until top lightly browns. Serve with corn chips or crackers.

Ro Cober Simply Chili

1 large onion, chopped

1 large pepper, chopped or a mixture of peppers

olive oil

1 large can red kidney beans

1 lb of chopped beef or mixture of meats

1 large can pureed tomatoes

4 tbsp chili seasoning (I make my own)

hot sauce if you wish to add

cooked rice

Saute the onion and pepper in olive oil. Add beans and let meld for five minutes. Add the tomatoes and seasoning. Stir well, let cook on low heat for 45 minutes. Serve over rice if you wish, we do!

Ross Paffett chili

put some fat in a pot, brown some ground beef in the fat, sauté some veggies with the meat, add a bunch of tomato-y junk and a few cans of beans, pour in a can of beer or whatever, bring it to a brief boil and then lower to a simmer, let it simmer for an hour or two, then stir in your spices and simmer it for another hour or three

paprika oregano cumin garlic powder onion powder cayenne